Masseto 1991

Toscana IGT

Climate e Harvest

The primary growing phase of the vines was characterised by an average temperature with flowering and optimal fruit set around the 15th of June. The summer months had lower than average temperatures and above average rainfall. For this reason, the maturation of the berry was about 3 weeks later than average. The harvest was carried out on the 11th and 17th of September (somewhat later than for previous harvests).

Vinification and Ageing

Destemming was followed by a very stable fermentation lasting 9 days and a maceration of approximately 14 days at a controlled temperature.
Prior to the initial racking, the wine underwent a soft crushing. Malolactic fermentation took place as soon as the wine had completed its alcoholic fermentation.
The wine was transferred to new French oak barriques where it remained for a period of 24 months followed by a further 24 month period in the bottle before release.

Winemaker's Notes

A wine which has reached full maturity. To be enjoyed today.

Tasted July 2019

MASSETO

Bolgheri - 57022 Castagneto Carducci
Livorno - Italia